

## Apple Pudding —

Slice and pare some apples,  
and stew them in the oven  
with a good lump of butter,  
and some cinnamon. Sheet  
a pie dish with very thin  
Puff paste and cover the  
paste with currant jelly  
Stew the apples and  
put them in — Bake  
the whole in a moderately  
quick oven —

## Lemon Pudding

The juice of two Lemons and  
the rind finely grated, a  
quarter of a pound of butter  
clarified; beat well six Eggs &  
Sugar to your taste & mix  
altogether. Have a paste in

Your dish, bake it in a  
Slow oven. Half this  
quantity will make a  
Pudding large enough for a  
small family.

Devonshire Jumkets  
Take one pint of milk set  
it over the fire with a little  
lemon juice to give it a  
flavour, boil it 5 minutes  
then let it stand till almost  
cold, put in a little cream  
as much as will cover it  
garnish with currant jelly  
or any sweetmeats to your  
liking —

## To Make a dish of Flerry Veal

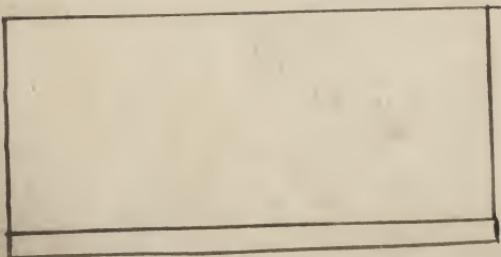
a little cold veal minced very fine and beat in  
a bowl - a little minced ham, with suet and  
bread crumbs, beat all together with egg and  
cream seasoned to your taste baked in a  
mould in the oven, served up with brown  
gravy and garnished with brawld bacon

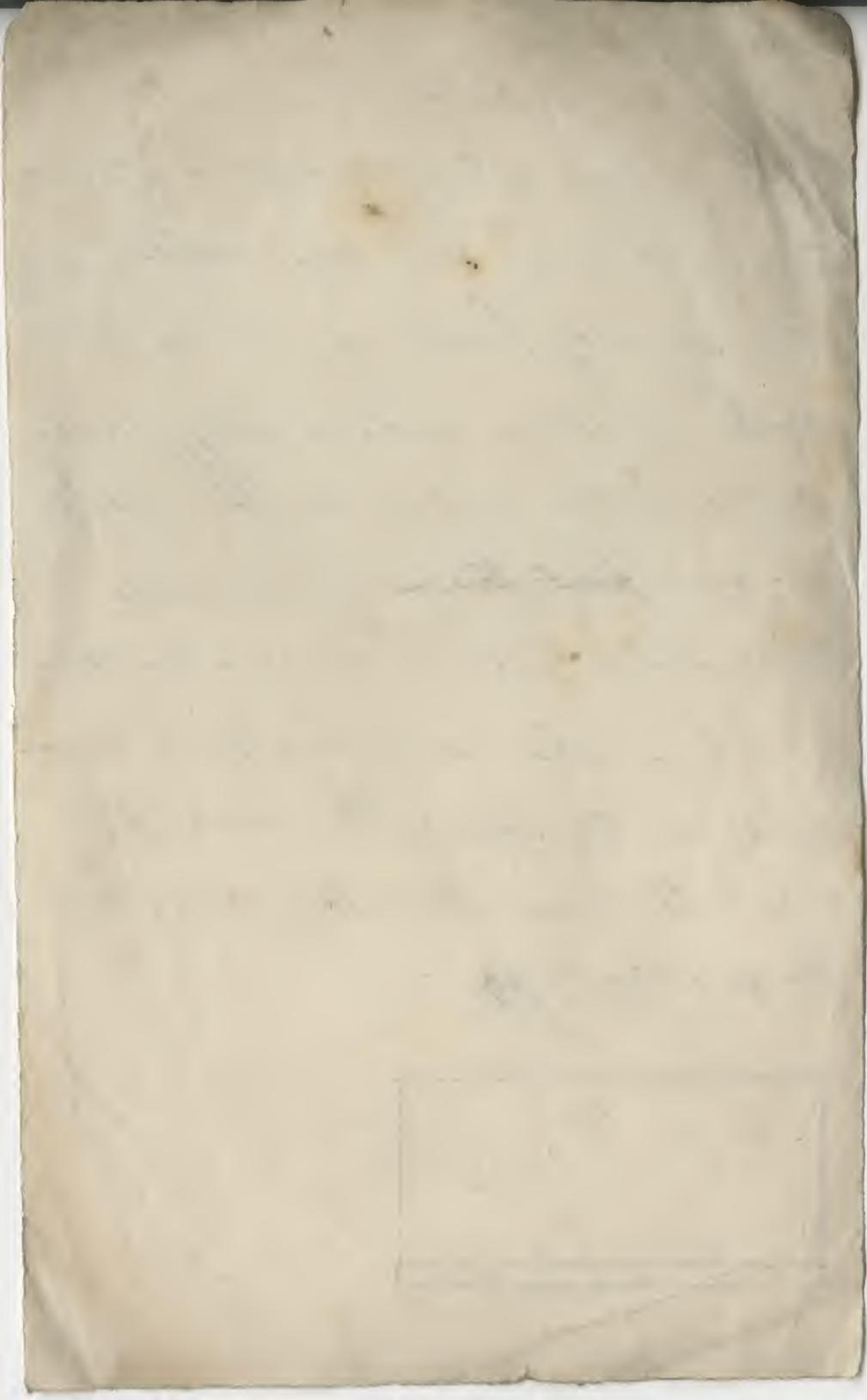
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# Lemon and Biscuits

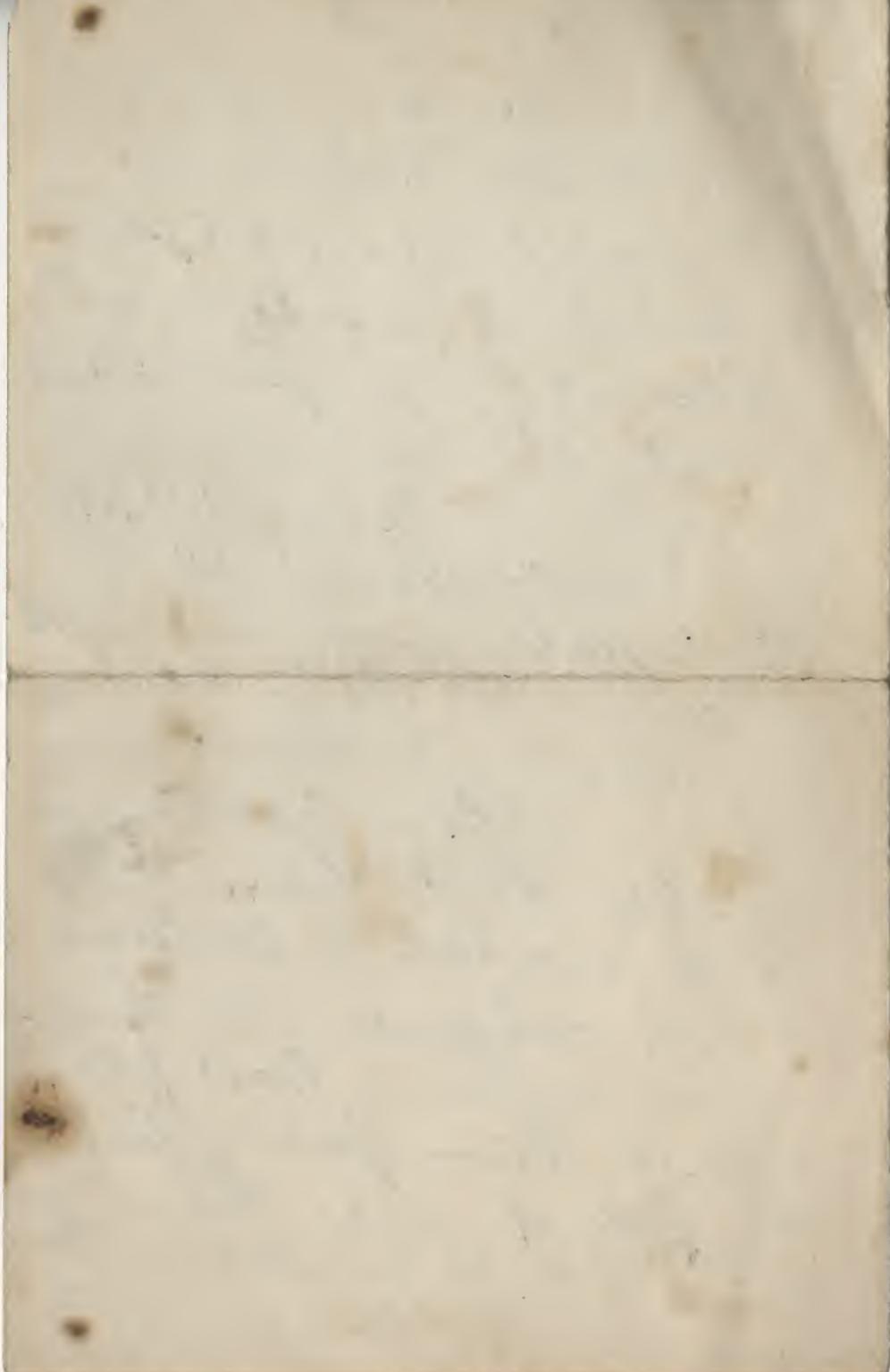
1 lb of flour, 3 oz of sifted sugar,  
2 oz of butter, volatile salts pound  
the size of nutmeg, mix all  
well together into a stiff paste  
with a little warm milk - roll  
it out ~~put them~~ & cut into  
Biscuits, & bake in a regular oven

Then taken out put them on  
dish on the top of the oven for  
about two hours that they may be  
perfectly dry -





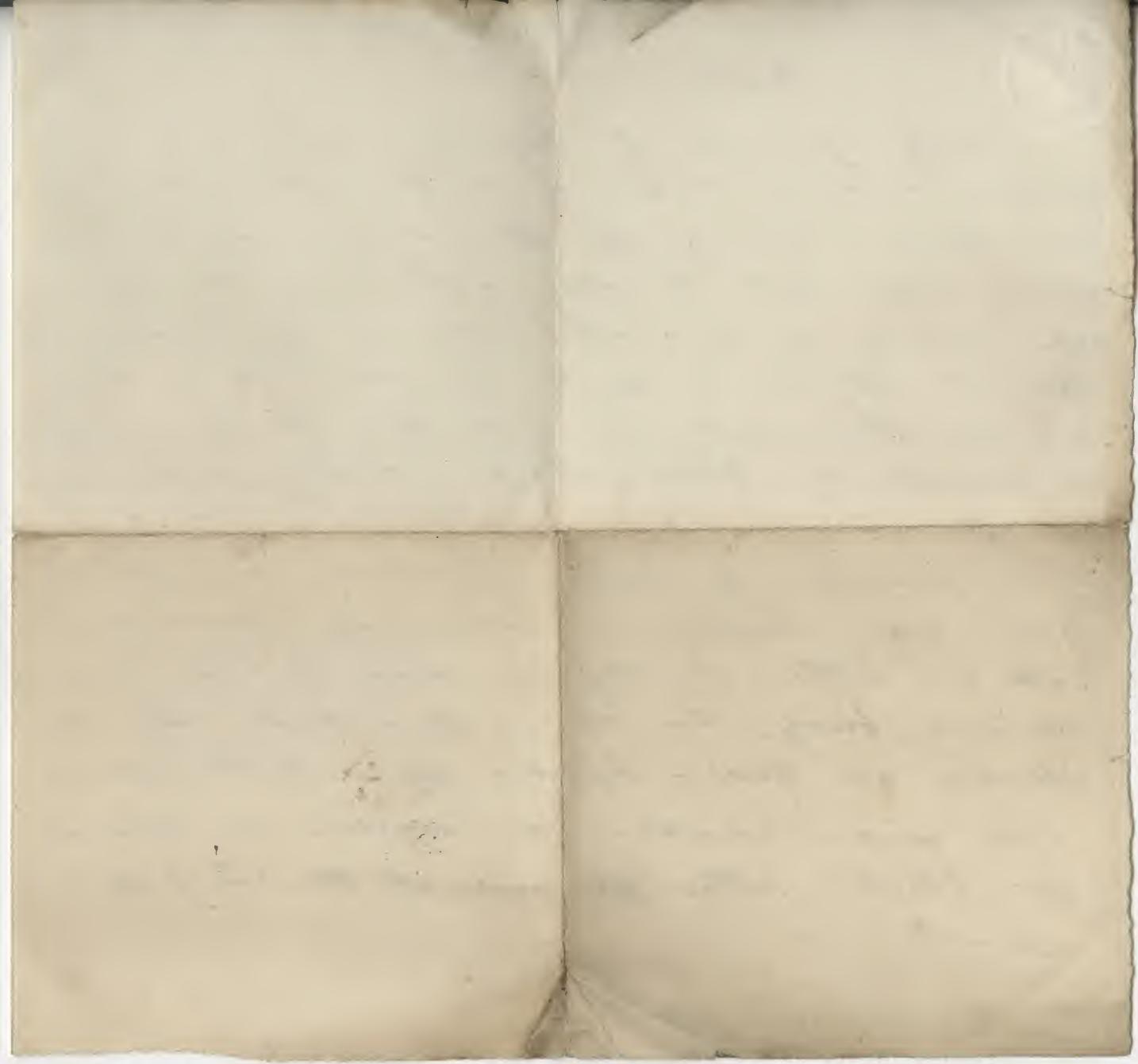
apple ginger  
4 lbs American apples  
Newton Peppins.  
4 lbs loaf sugar and  
2 Pints of water. and  
essence of ginger to taste  
Boil the syrup until  
it is thick, about half  
an hour. then put in  
the apples, cut in small  
pieces, & let them boil un-  
til clear, without crushing  
them. When paring the  
apples drop them into  
cold water to preserve  
their colour, Do them  
over rather a low fire  
& put them jars & pour  
the syrup over them, the  
apple should be clear & tender,  
but not broken. S. A. Miles.



Matt Wine.

Thirty pounds of Lisbon Sugaue, to seven gallons and a half of water, boil it half an hour taking off the scum as it rises, when cold - put to every gallon of this liquor one quart of new ale - out of the Ale-barrel, Let it stand to work in the sun a day or two, then put it into the barrel, with a pound of Brown Sugar - candy powdered, Six pounds of raisins ston'd, a quarter of a pound of bitter Almonds blanch'd, and cut small, a quart of Brandy, and a little Sing-glass; when it has done working bring it close up - and let it stand a year before you bottle it. —

This wine should be made in March. Mrs Elliott bottles this wine at the end of ten months



## Preserved Mulberries

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Put half the fruit into a jar, cover closely, place it on the stove in a large saucepan of cold water and cook slowly until the juice is extracted. Strain, measure the juice & put it into a preserving pan, add 2 lbs of sugar to each pint of juice. Bring to boiling point, skim well, add the remainder of the fruit & boil until it is half cooked. ~~Turn~~  
On the following day boil until the juice sets quickly when tested on a plate. Turn into jars, cover closely & keep in a cool dry place.



## Giblet Soupe

Make a nice beef gravy, about 2 Quarts, then  
scald a set of Giblets, cut them in pieces, and  
add them to the gravy, let them stew it it  
3 hours, thin it, and add two spoonfulls of  
cream, seasoning, and herbs, according to taste.  
If it is wanted still richer, add a small  
piece of butter, mixed up in a dessert spoonfull  
of Flour.

Mary Anne Lister - London - 1<sup>o</sup> M. A. 1855

midown

th Street

Bijou

### Crab Vinegar

To a bushel of crabs bruised put nine  
gallons of cold spring water let them stand  
nine days in a tub cover'd with a  
cloth & stir the water & crabs at least  
once every day, then strain through  
a hair cloth & put the liquor into  
a cask iron bound; to every gallon  
add a pound of sugar, stir it a few  
times in the cask to melt the sugar -  
Let it stand in a warm place cover  
the bung hole with a tile & it will be  
ready in a years time.

### Primrose Vinegar

To 30 quarts of water 12 pounds of fine  
raw sugar let it boil ten minutes  
& strain it very well, pour it boiling hot  
upon a peck of picked primroses, & when  
new with warm put a little yeast to it  
stirring it often, then put it into your  
barrel with the flowers & when the first  
mentation is over, bring it up & set it  
in a warm place to soon then  
bottle for use. Miss Bancroft.

### Gooseberry Vinegar

One peck of Amber gooseberries  
slightly bruised, put to them five  
gallons of water & let them stand  
till the gooseberries rise & fall again  
stirring them about every day; strain  
them off clear & to this quantity add  
six pound of sugar put it into an iron  
hooped cask <sup>with a tile on the bung hole</sup> let it stand in a  
warm place, a twelve month will do,  
then bottle for use

### Rose Vinegar

To one gallon of Water, ale measure, add  
one pound & half of raw sugar, when  
boiled & scum'd well for twenty minutes  
pour it into a tub & when lukewarm  
put a heaped up peck of rose leaves to  
five gallons of liquor prepared as above  
add a little yeast & stir it well with  
your hand, let it stand three or four days  
& then squeeze the leaves from it, then  
bend it, & lay on the bung hole, a sad  
a piece of paper & a tile for a week  
or fortnight, set in the sun & then

hot, in winter in a warm place  
near the kitchen fire: it will be  
sour in six months, it makes red  
cabbage a beautiful colour & is suit  
able Lady Etherington supposes for  
all pickles, in Lancashire it is  
used in general, it is as clear as  
water.

## Brandy Pudding

line a mould with four raisins  
stoned, then with thin slices of  
French rolls, next to which put  
Catafias or Macaroon, then the  
~~French~~ raisins rolls, and cake, in suc-  
cession, until the mould be full,  
sprinkling in all time, two  
glasses of Brandy, beat four  
eggs, yolk and whites, put to them  
half a pint of milk or cream  
lightly sweetened, a little nutmeg  
and the rind of half a lemon finely  
grated, let the liquid sink into  
the solid part, then flour a cloth,  
tie it tight over, and boil it one  
hour, keep the mould the right  
side up, serve it with Padding sauce

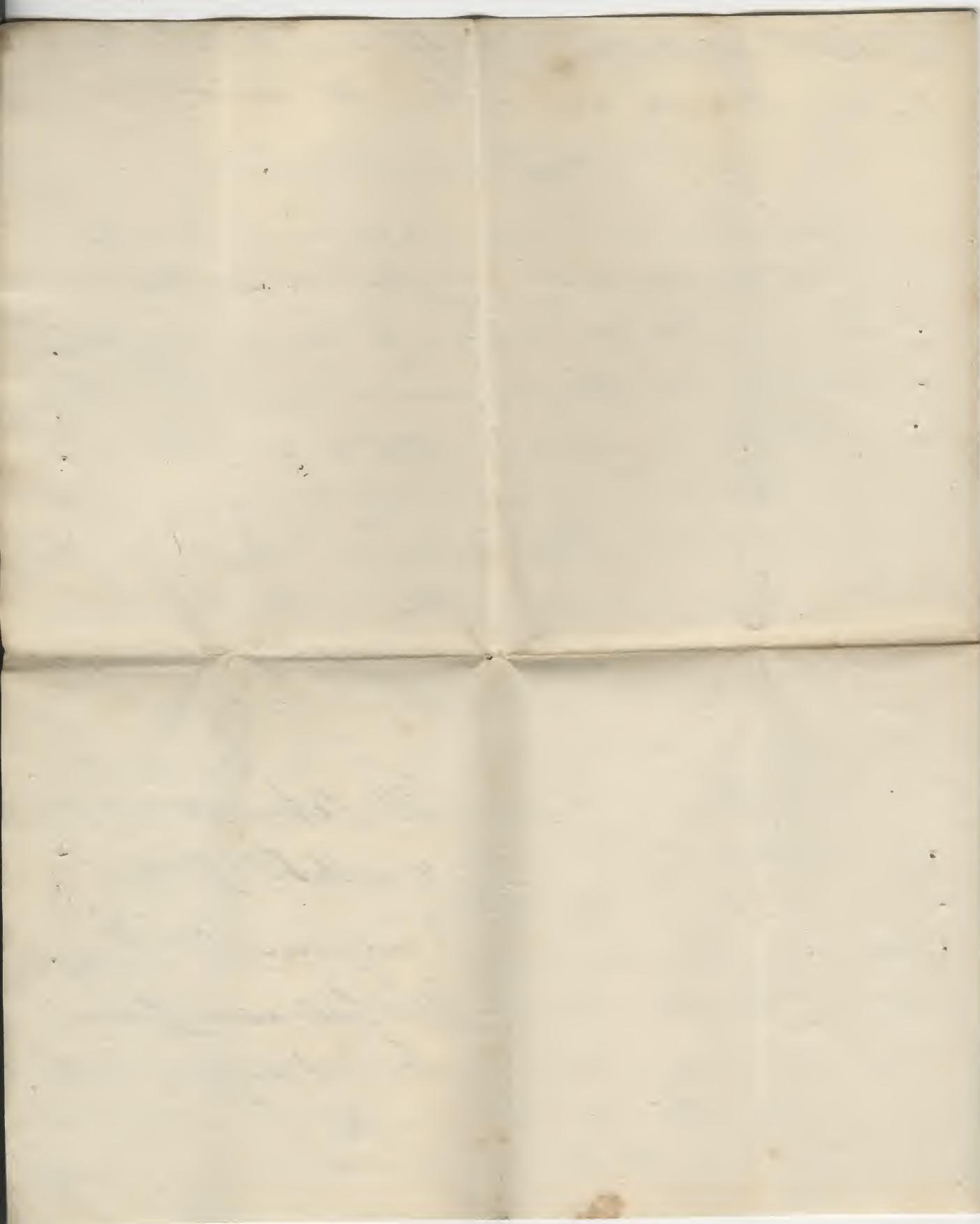
## German Puffs

beat six eggs and mix them  
with four large spoonful of  
flour into a good batter, add to  
this two ounces of fresh butter  
melted, a little sugar, a little nutmeg,  
and a pint of cream, batter some  
large cups & fill them half full  
with batter - twenty minutes bake  
them in a pretty quick oven -

German puffs with Almonds  
mix half a pint of cream gradual  
to a large spoonful of flour, and  
a quarter of a pound of almonds  
beat fine, add half a pound of  
butter melted, eight yolks of egg  
and four whites well beaten, a spoon  
full of sack, a spoonful of orange  
flower water, sugar to the taste - bake  
them in cups well buttered but fill

only half full - half an hour will  
take them in a brisk oven -

W. Schowens  
Receipt for  
Singer and  
W. Wilson for  
Gardening -



### A Cabinet Pudding —

2 oz Ratafia Cakes, with as many sponge Cakes  
as will fill the Moulds, which must first be  
lined with Butter very thickly, and stoned Raisins  
to be stuck to the Butter as fancy may direct;  
The Ratafias & Sponge Biscuits to be laid in  
the Mould alternately, and the Intrestices filled  
with a thin boild Custard — The Mould  
to be tied up in a Cloth well flour'd, & to  
be boild three quarters of an hour —

### A Nicholson Pudding

$\frac{1}{4}$  lb Bread Crumbs,  $\frac{1}{4}$  lb Currants,  $\frac{1}{4}$  lb Apples,  
 $\frac{1}{4}$  lb Sugar,  $\frac{1}{4}$  lb Butter 2 or 3 Eggs, a little Salt a  
small glass of white Wine, and no Milk, or  
Water —

The Apricots for Bottling are to be gather'd when  
they are full grown, and just before they are on  
the turn for ripening, if they are small, pull  
out the Stones as you do for preserving, & put them  
into the Bottles whole, those that are too large may

be divided; crack the Stones & put the kernels into the Bottles, which must be Cork'd, Rosin'd, & a Bladder tied over the same as gooseberries — Currants upon the turn for ripening, Plums, or any other Fruit will do equally well; & if you have not sufficient to fill a Copper, the Bottles may be put, necks downwards, into a large deep Pan with Water, let them simmer gently over the Fire, and when the Water just boils, take off the Pan; let them stand in the Water till the following day

Always keep the Bottles with the necks downwards, till you use the Fruit —

Some Persons put Sugar with the Fruit, but it is apt to cause a fermentation —

Pontefract  
Jan 7/6<sup>th</sup> 1844.

To make a Soda Cake

1 lb of Flour

$\frac{1}{2}$  lb Sugar

2 Eggs

$\frac{1}{2}$  lb Currants

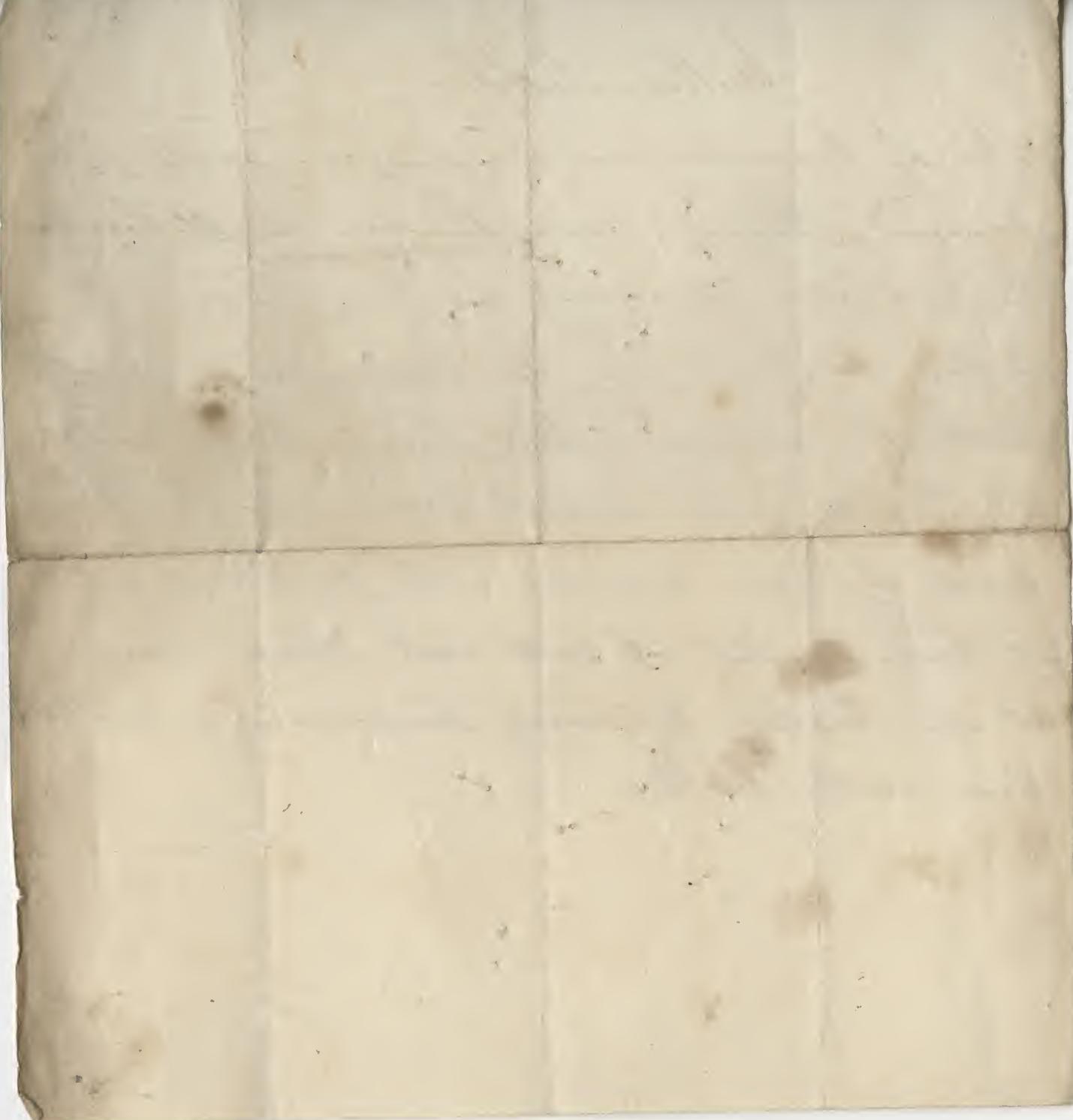
$\frac{1}{4}$  lb Raisins of butter

$\frac{1}{2}$  pint of milk

Put in last thing before  
being finally headed  
a Tea spoonful of Soda. -

## Butter Scotch

Take of treacle and sugar each half a pound - mix them well together  
then take nearly half a pound of  
butter - put it ~~out~~ in a large pan and  
melt it over a slow fire - put into  
it the sugar and treacle with the  
rind of one lemon well grated - let  
it boil until it will set - then pour  
it on plates - having previously whitened  
them with butter



From Liverpool  
8 lb of Common strong Tea at 3/-  
10 lb Servants Tea at 3/-  
I forgot the exact price but  
I mean about the quantities  
of tea, best to be sent  
in separate parcels etc -  
easier to see & <sup>cost</sup> needed to be  
gathered to save carriage.

### (Drop Biscuits)

The yolks of 5 eggs & whites of 3  
well beaten for a quarter of an  
hour. Stir in gently 1 lb of sifted  
Sugar beating all the time. Then  
1 lb flour in the same way.

Flavour as you like. A sprig of  
Kernels or a piece of Lemon or  
Lemon peel. Drop in small  
pieces on a griddle pan &  
take a light brown. Watch  
them or they will scorch.

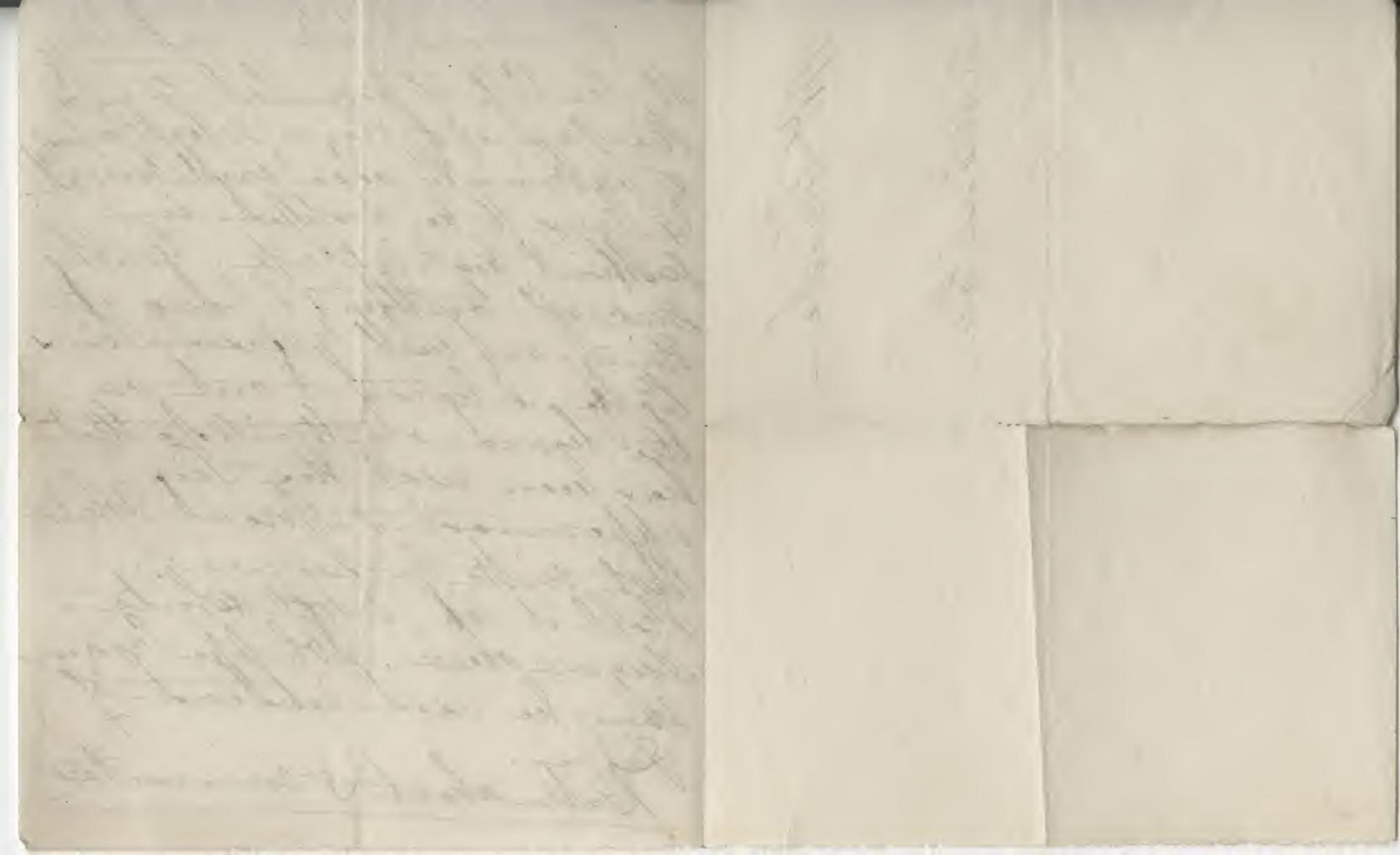
They are best kept in a  
tin canister.

Mr. Warden

Railroad Cake - or Pudding  
A Tea Cup of Grounded Sugar  
the Same of Flour 2 Teaspoonsful  
of baking Powder well mixed.  
4 Eggs to be dropped in  
without beating up. Gently  
mix all together & pour it  
thinly on well greased Tin  
Pan & tipping it out on  
the board on the side that  
has been next the Tin  
uppermost & spread whilst  
hot with Preserve.  
Roll it up, & soft white  
Sugar over. Whipped Cream  
may be used instead of  
Fudge.  
Bake about 5 minutes.

Mr. Harde

With best love



## Cowslip Wine

To every gallon of Water put two Pounes and Half of  
Lump Sugar, if you can't get the rite White Lisbon  
Sugar, & the Rind of the Peel of a Lemon, & let it boyle  
very well, & scum it very clean as long as it riseth, & when  
New Milke warm, then put it into y<sup>r</sup> tub, ane li Peck & half  
of Cowslip Peaps to every gallon, then pour on y<sup>r</sup> Sugar  
& Water & Peals on the Cowslips in the Tub, mix them all  
well together, then put on a little Yeast, & when it work,  
beat it in 3 or 4 times li Days <sup>well</sup>, & let it work for 4 Days  
& strain it of very clean through a sieve & squeeze the  
Peaps Dry with your Hands, and put it into y<sup>r</sup> Cask  
w<sup>t</sup> about Half a Peck of Cowslip, & li Jills of Syrup of  
Lemon to every gallon of Wine, then Bung it up &  
let it stand 2 Month, then Bottell it off, if it be strong  
if not let it stand 4 Fortnights longer, and when y<sup>r</sup>  
Bottle it, putt 3 or 4 Lumps of Sugar in Every Bottle  
N.B. it Must <sup>be</sup> Wine Measure & not like I we putt to  
a six gallon Cask 16 Pound of Sugar — — —

Mr. Harde

Receipt for gingerbread cake

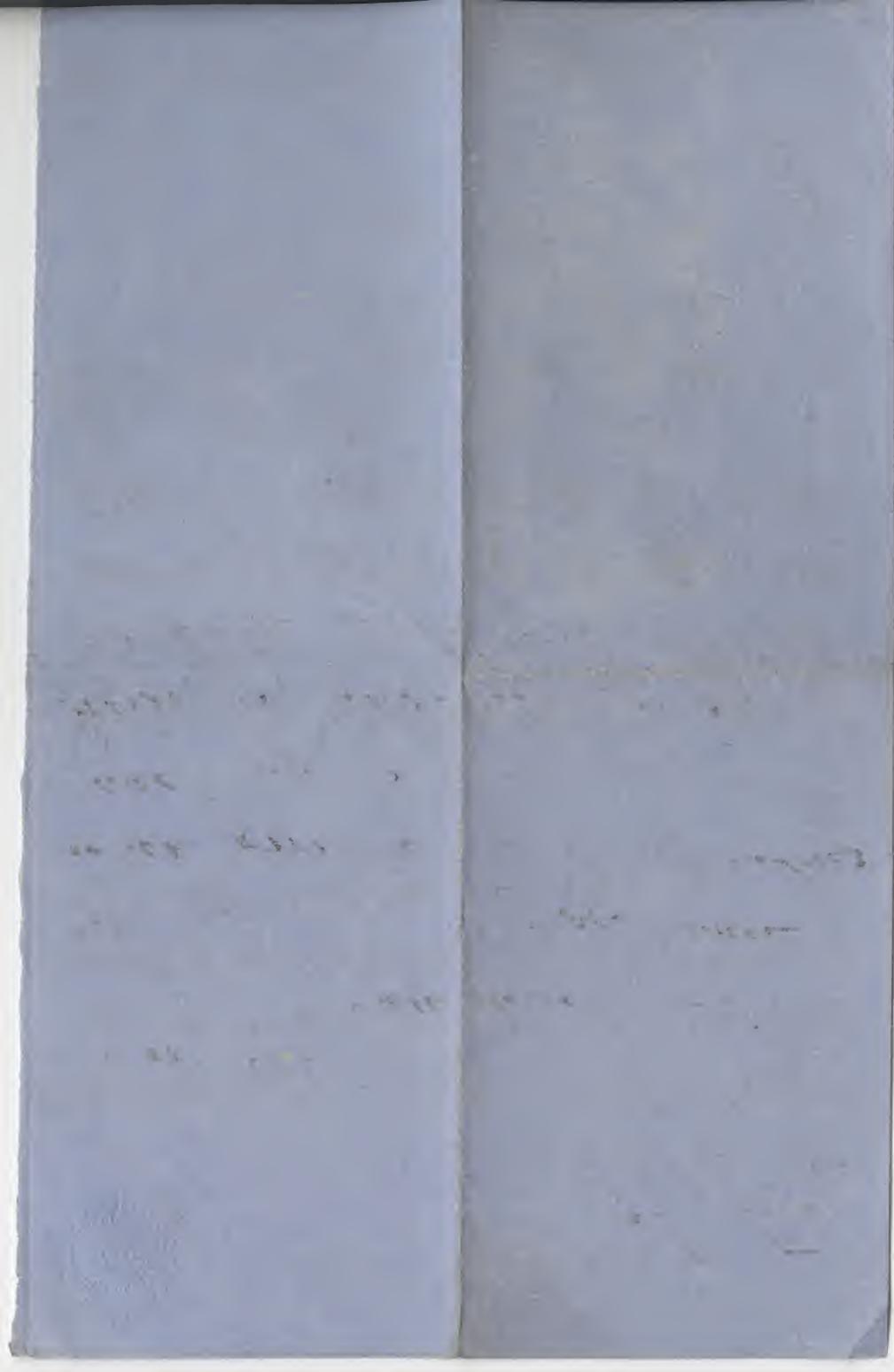
1 $\frac{1}{4}$  lb of flour.

1 $\frac{1}{2}$  oz of ginger

1 $\frac{1}{2}$  oz of caraway seeds.

a small quantity of cayenne pepper  
mix all these together, then  
add  $\frac{1}{4}$  lb of batter, melted  
in 1 $\frac{1}{4}$  lb of suet, add  
2 eggs & last a teaspoon  
full of carbonate of soda.

we think it warm enough  
without the cayenne pepper  
& also omit the caraway  
seeds, but that is according  
to taste.



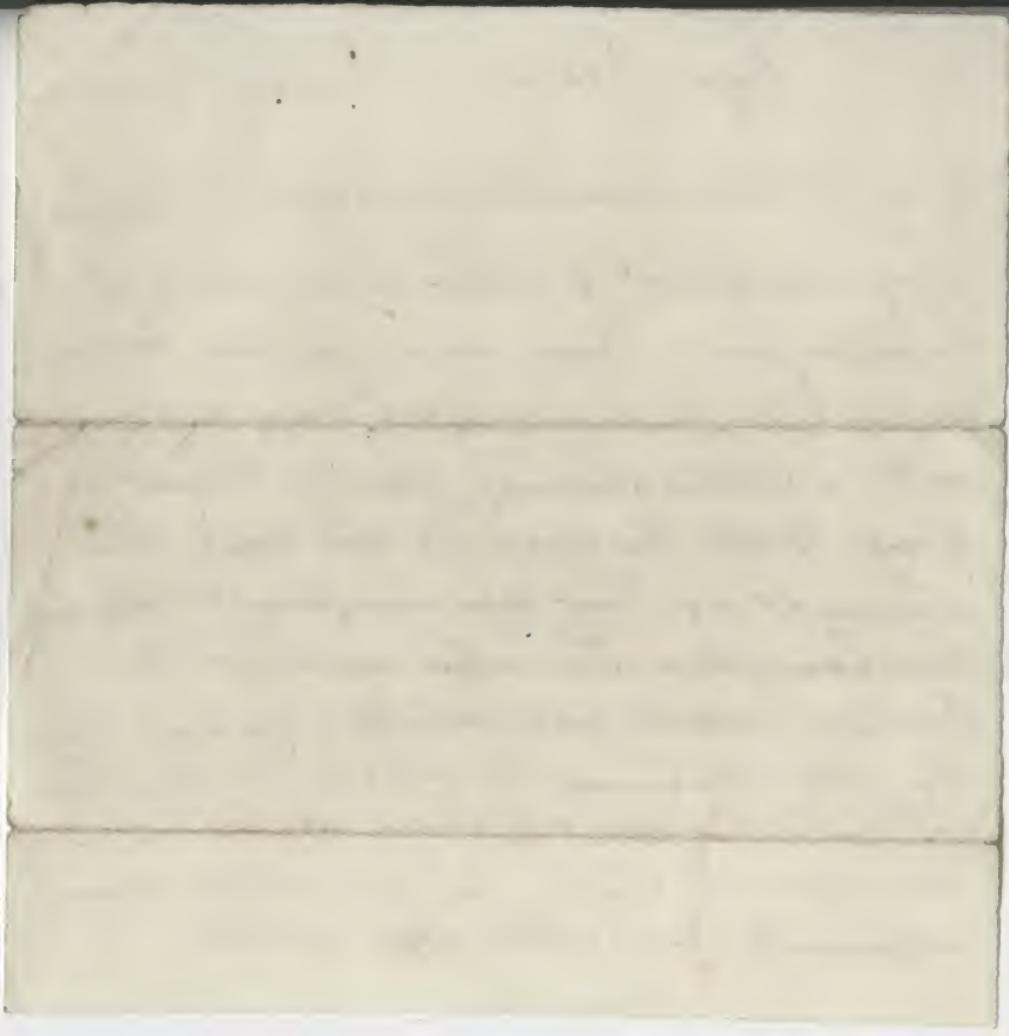
Ripe currants bottled.

To every pound of ripe currants well  
picked add  $\frac{1}{2}$  lb of sugar. Let them  
just bubble & no more. then bottle  
cork & Rosin. Keep in a dry cool place.



Eye Water Rudney Dawson

4 oz. of bold ammoniac 2 oz. white lopsum  
1/2 oz. camphor & 3 bitter almonds; all  
beaten fine. Pour over a gallon boiling  
water & let it stand 4 or 5 days covered  
with a cloth, stirring several times a  
day. Bottle for use. Do not boil the  
almonds as they are necessary to dissolve  
the camphor. The cloth used for this  
purpose must not be taken for any other  
than bold. Straining it. Apply the water by  
dipping 3 or 4 folds of linen rag & tie it over  
the eyes at night. I found too strong  
once with it a little rose water.



Beckless dove checked

## Lake Proceedings.

3 eggs, their weight in flour, butter, 1/2 cup  
sugar. Beat the eggs very well, yolks up jede,  
the butter to a cream, stir in the flour  
gently, & mix all well together. Bake in  
cups 20 minutes.

I have only half the weight of butter &  
sugar, generally none sugar

J.J.

Henry Taylor Esqre

SKIRSGILL PARK,  
PENRITH.

## Potted Trout.

Split and Bone the fish, season  
well inside with pepper and salt  
and a small quantity of Butter, —  
and sometimes of any other kind of spice  
to suit the taste — roast the fish up  
and place them in a dish with plenty  
of Butter & seasoning as above. Bake  
slowly in the oven until cooked, when  
cooked pour over them clarified Butter  
and put them away to get cold —

WINTER HARBOR  
MICHIGAN

First Visit

noon, Feb 21 and am 1932  
I have read of those claims that  
- Wallend & Johnson wrote a book  
which I think also goes to previous days  
of a log at 1901 - that all the st  
and there has a lot well made and  
which made no provision rather of  
ice, because when was it no great  
value compared with now may have  
- the log of pine and had been

# White Soupe

A knuckle of Veal & a piece  
of lean Ham & if convenient  
a small piece of Butter & add  
a small bunch of sweet herbs  
viz Lemon Thyme & sweet Mar-  
joram: a decent spoonful of white  
Pepper, a few blades of mace, the  
pul of a Lemon and three quins  
of water. When the meat has  
left the bones take out a  
nice piece of the Veal add to  
it a small pce of Rapp and beat  
together in a Mortar then put  
it into a pint of the broth  
& pulp thro' a sieve. Boil an  
onion in a little of the broth  
& after straining from the bones  
add that also. Then boil all  
together & before serving add  
a pint of cream heat the Soupe  
but do not let it boil after the cream is  
<sup>added</sup>

A soup is always best  
with a variety of meat ~~if you~~  
and a little bacon ham is always  
an improvement. The onions  
should be fried before being  
~~put~~ ~~to~~ with the meat &  
all vegetables should be  
boiled in the soup. We boil  
Turnips, Carrots ~~peeled~~ <sup>peeled</sup> ~~onions~~  
~~celery~~ ~~lettuce~~ <sup>Upper bath</sup> ~~starch~~ which  
which well boiled are put in  
one's slice. Boil some  
Turnips, carrots, & Celery cut  
into squares in a little ~~water~~  
The soup separately to be  
served up forth in the soup  
or a whole Turnip & carrot may be  
thrown into the soup just in  
time to boil enough & afterwards  
cut into squares before serving.